

PRIMUSGFS AUDIT NUMBER: 130977
CB REGISTRATION No.: PA-PGFS-6741
AUDIT DATE: Oct 31, 2017

Revision 1



CERTIFICATE

Issued to:

ORGANIZATION

Skagit Valley's Best Produce

18839 Cedardale Road PO Box 2328 Mount Vernon, Washington 98274, United States

OPERATION

Skagit Valley's Best Produce

18839 Cedardale Road Mount Vernon, Washington 98274, United States

Operation type: PACKINGHOUSE

PRELIMINARY AUDIT SCORE:

98%

CERTIFICATE VALID FROM:

Dec 05, 2017 To Dec 04, 2018

FINAL AUDIT SCORE:

100%

Primus Auditing Operations certifies that this operation has complied with the applicable requirements of PrimusGFS Version 2.1-2c

[See subsequent certificate page\(s\) for scope details](#)

Authorized by:

President

Javier Sollozo



#1183
ISO/IEC 17065
Product Certification Body



Primus Auditing Operations | 1259 Furukawa way | Santa Maria
California 93458 United States |
PrimusGFSadmin@primusauditingops.com | 805.623.5563 |
805.352.1364



CERTIFICATE VALID FROM:

Dec 05, 2017 To Dec 04, 2018

AUDIT SCOPE:

Conventional potatoes were received from 2 in-house growing operations and 1 outside growers in bulk carriers directly from the growing location or from off-site storage. The potatoes were offloaded by conveyor, inspected, washed with treated (chlorine dioxide followed by potable rinse) recirculated water and chlorine treated single pass spray bar as the potable rinse, sprout inhibitor as needed using water from the municipal system and the company's private well system, sorted and graded, sized, packed in bulk and consumer packs, placed in ambient temperature storage, and shipped. Off-site raw product storage areas are not included in the scope. The facility included the space for the 1 packing line, dry storage, and packed product storage. Overhead refrigeration was used in the packed product controlled temperature storage area. There were approximately 45 workers in the single shift. This number is fairly stable throughout the season. The pest control program, wash water chemical treatment system, back flow device testing, and water microbiological testing services were outsourced. There were no allergen items observed handled or in storage. The facility typically operates Aug-May with a break for performing off-season facility and equipment maintenance.

PRODUCTS:

PRODUCT(S) OBSERVED DURING AUDIT

Potatoes